

Holiday Stuffing

Ingredients

- 1 lb of unsalted butter
- 2 lb sourdough bread, day old cut into 1" cubes
- 1 diced yellow onion
- ½ stalk of celery
- 1 diced red delicious apple
- 4 oz chopped pecans
- 5 oz cranberries, dried
- 4 oz chopped bacon
- 6 oz crumbled feta cheese
- 1 tbsp chopped Italian parsley
- 1 tbsp chopped fresh sage
- 1 tbsp chopped fresh rosemary
- 1 tbsp chopped fresh thyme
- 1 tbsp coarse sea salt
- 1 tbsp coarse grind black pepper
- 3 cups chicken stock

Preparation

1. Preheat oven to 250 F. Butter a 13x9x2" baking dish and set aside.
2. Scatter bread in a single layer on a rimmed baking sheet.
3. Bake 1 hour or until dried out.
4. Let cool, transfer to a large bowl.
5. Melt butter in a large skillet over high heat; add onions and celery, brown for about 4 minutes.
6. Add to bread in bowl, slowly stir in remainder of ingredients.
7. Preheat oven to 350 F.
8. Transfer mixture to prepared baking dish, cover with foil.
9. Bake for 40 minutes, or until internal temp reaches 165 F.